

1320 H St. NE Washington, DC 20002



202.750.6529 www.thamee.com @thamee_dc

O LAY

Small Bites

SHAN TOFU

Yellow pea squares (soy-free) with sweet chili sauce *GF V*

DEEP FRIED SAMUSAS

Chicken | Vegetable *V* with tamarind dipping sauce

PAN FRIED DUMPLINGS

Beef | Vegetable *V* with soy dipping sauce

LAHPET THOKE*

Burgundy Hills pickled tea leaf salad: Classic | Hot & Sour *GF V*

THAMEE

BURMESE CUISINE

THAMEE

Experience

INCLUDES
BOTTOMLESS

BRUNCH DRINKS
1 SMALL BITE
1 MAIN DISH

ITEMS WITH A * NOT INCLUDED IN THAMEE EXPERIENCE
MUST BE ENJOYED BY THE ENTIRE TABLE (1.5 HRS)

\$35

BRUNCH

Burmese Style

JOJO'S BIG BREFFISS SAMMY

Marbleized egg, julienned scallions, heirloom tomatoes & aioli "lahpenade" on housemade Charcoal Hokkaido Milk Bread

CATFISH HASH

Catfish "hash brown" grilled in banana leaves, 2 fried eggs and heirloom tomato salad *GF*

PRAWNS 'N' CONGEE*

Fried head-on shrimp with "san pyoke" aromatic Burmese rice porridge (congee) *SF*

BREAKFAST

Burmese Style

MOHINGA

Catfish lemongrass curry, rice noodles, banana stem *GF*

PEPYOKE NAANPYA

Housemade naan bread, 3-day sprouted Burmese yellow peas & fried shallots

PALATA & CURRY

Housemade flatbread:
Chicken & Potato Curry | Buthee & Dahl Curry *V*

DRINKS

Bottomless (Included)

TROPICAL MIMOSA

Fresh pressed sugarcane or mango juice with sparkling wine

HAIR OF THE TIGER

Vodka, pepper water, lime

TAMARIND PUNCH

Rum, tamarind, seasonal fruit & teas

Non-Alcoholic (Not Included)*

LOYALTY FRENCH PRESS

Nguyen Coffee Supply | NYC based
Vietnamese American & woman-owned

LA PEY YAY

Burmese Assam Milk Tea with condensed milk

BUTTERFLY LIMEADE

Butterfly pea flower, limeade, basil seeds, mint

FRESH PRESSED SUGAR CANE JUICE

BAY MAH

Sides

TWO EGGS

Fried | Scrambled *GF*

CHINESE SAUSAGE

Cured, stir-fried to perfection

COCONUT RICE

Steamed jasmine rice & pearl onions *GF*

TOLI MOLI HASH

Chef's choice of potatoes & ... ask your server! *GF*

BALACHAUNG

The ultimate condiment:
dried shrimp, fish & chilies *SF*

TROPICAL FRUIT

Seasonal fresh medley *GF V*

ACHO

Sweets

SHWE YIN AYE*

The "Golden Heart Cooler" with tapioca, jellies, coconut milk, housemade Charcoal Hokkaido Milk Bread, jaggery syrup & ice

BLACK RICE & SCOOPS*

Black coconut rice pudding & housemade lychee-raspberry Ruby Scoops ice cream

All pastries & desserts are made in house from scratch using classic Southeast Asian regional flavors and local, seasonal ingredients.

Please notify your server of any allergies or dietary restrictions.

GF — Gluten Free N — Contains Nuts V — Vegan SF — Contains Shellfish